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Conrad Gallagher's New Irish Cooking : Recipes from Dublin's Peacock Alley

Conrad Gallagher

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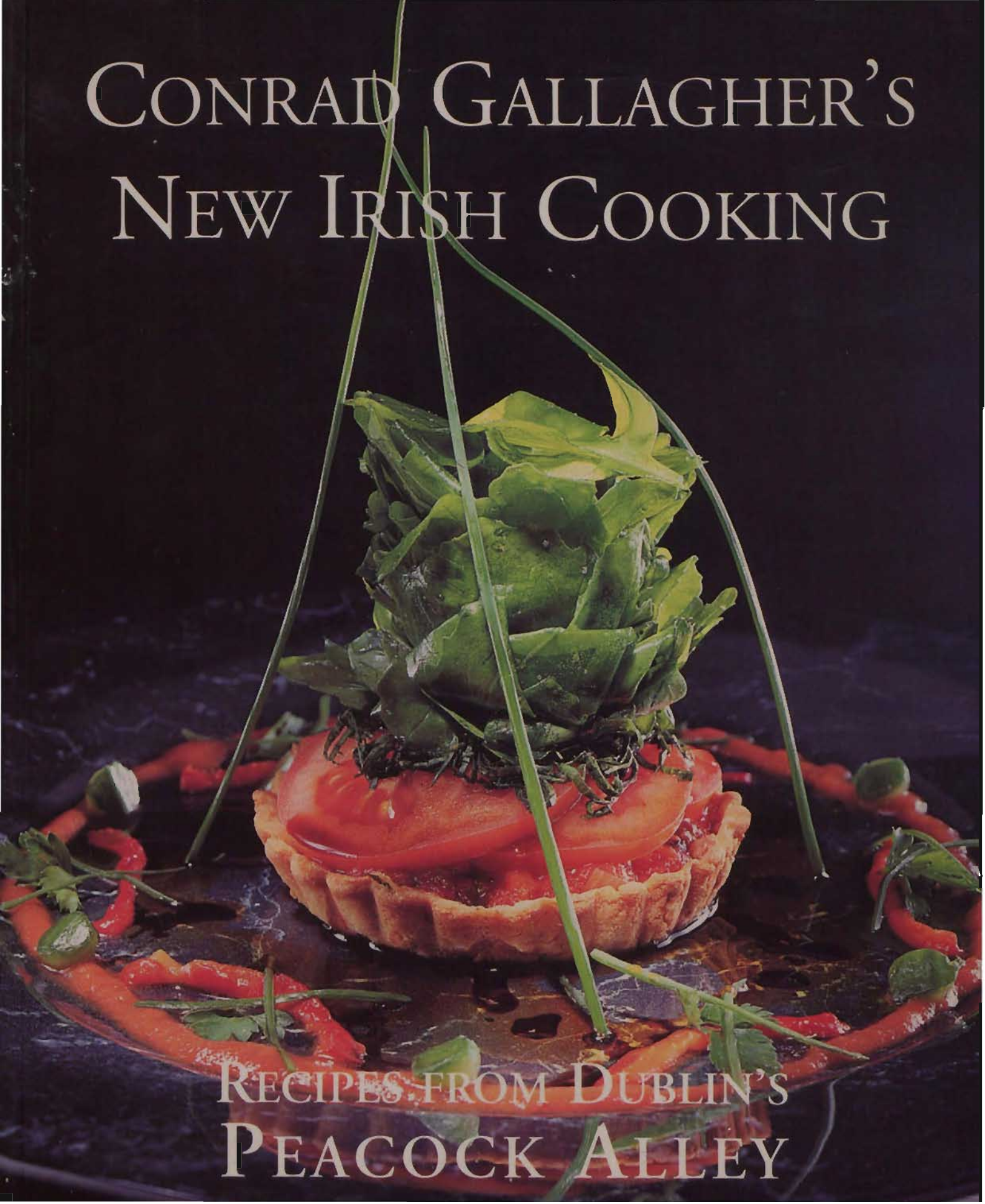
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CONRAD GALLAGHER'S NEW IRISH COOKING



RECIPES FROM DUBLIN'S
PEACOCK ALLEY

Conrad Gallagher's
New Irish Cooking



Conrad Gallagher's New Irish Cooking

Recipes from
Dublin's Peacock Alley



A. & A. Farmar

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Conrad Gallagher
Peacock Alley
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Contents

A Modernist in the Kitchen *by Vincent Jamison* 9

Soups 27

Starters 37

Fish 55

Meat, Game and Poultry 80

Peacock Alley Light 97

Pasta, Grains and Pulses 110

Vegetable Dishes 120

Desserts 130

Petits Fours 153

Breads, Stocks, Flavoured Oils and Vinaigrettes 159

Glossary and Tips 172 Conversion Chart 177

Specialist Suppliers 178 Index 180

Wine Suggestions with the Recipes

by Vincent Jamison